



NanoPack film extends shelf life of packaged food products

COMPANY/
ORGANIZATION



FOOD CHAIN
AREA



ISSUE
ADDRESSED

Cherries and bread spoil early and cause a great amount of food waste.

SOLUTION

NanoPack is an EU-funded project that has developed an antimicrobial film with a low concentration of various natural essential oils to prevent early spoilage.



EXPECTED
BENEFITS

Extended shelf life and reduced food waste: The film has demonstrated the ability to extend the shelf life of cherries and bread by more than 40%.

CASE LINK

www.nanopack.eu

CONTACT
INFORMATION

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